NV DEPT OF EDUC RCCI-521 Revised 12/04

RCCI FOODSERVICE REVIEW FORM

A. GENERAL INFORMATION

Site Reviewed		
Foodservice Manager	Date Reviewed	
Administrative Officer	Kitchen Manager	
Reviewer	Date of:	
	First Review	
	Follow-up Review	

В.	TRAINING, PROCEDURES, AND APPLICATIONS	YES	NO	N/A
1.				
2.				
3.				
4.				ļ
5. 6.				
7.	The "Justice for All" sign is displayed for public viewing			
7. 8a.	The "Justice for All" sign is displayed for public viewing. The Manager and workers have been trained in the Civil Rights Procedures.			
8b.	Each employee reviews the kitchen's standard operating procedures at least annually.			
ob.	Written documentation of the review is maintained.			
9.	Monitoring charts are complete and current, including: Temperature/Chemical logs for the refrigerators, freezers, cooking line, service line, storeroom, and dishwasher.			
10.	If there is a special modification to a NSLP meal, is the proper documentation on file?			
C.	MEAL COUNTS	YES	NO	N/A
11.	All point of service staff know what constitutes a reimbursable meal.			
12.	All point of service staff review the menu prior to the meal service.			
13.	Staff members are placed at a location where they can ensure that each student's meal has the			
	necessary food items before the meal is recorded as reimbursable. (This location is called the "Point of Service".)			
14.	Based on observation of the meal service, meals are counted according to the established			
	procedures. If no, explain the procedures being used:			
15.	Reimbursement is claimed for only one meal, per student, per meal service.			
16.	Point of service staff correctly record meal counts.			
17.	Checker/cashier checks for students that receive duplicate meals.			
18.	Is there a follow-up procedure for multiple meal use?			
19.				
20.	Meal counts are totaled and recorded by category at the end of the service.			
21.	There is a system for recording meal counts for visiting students. If yes, describe:			
22.				
23.				
23.				

RCCI FOODSERVICE REVIEW FORM (continued)														
												YES	NO	N/A
24.														
25.	The daily record of meal participation is properly completed.													
26.	The daily record of meal participation is checked by another staff member.													
D.	EDIT CHECKS								YES	NO	N/A			
27.	A comparison is made between the number of meals served daily and the number of children listed on the master housing roster.													
28.	Appropriate	steps ar	e being	taken to	identify	and elii	minate t	he caus	e of exc	ess me	al counts.			
29.		•												
30.	Compare the	e last ter	n days o	f meal c	ounts w	ith the d	ay of th	e review	' :					
	Meal Count	on the D	ay of R	eview:										
	Day	1	2	3	4	5	6	7	8	9	10			
	Date:													
	Free													
	Reduced													
	Paid											1		
	Are the coun	its consi	stent?	If not, st	ate the r	eason v	vhy:	•						

RCCI FOODSERVICE REVIEW FORM (continued)								
F.	CORRECT	IVE ACTION PLAN	Person Responsible for Monitoring Corrective Action	Implementation Date for Corrective Action				
	School:							
Last day to conduct second review (45 days)								
Signature	e of Reviewe	Date						
Signature	e of Manager	Date						
Signature	e of Principal	Date						